COLD MUSSEL - WHIPPED TOFU – SASHA DRESSING – CHILI OIL

80 g drunken mussel

10 g mussel cooking liquor

30 g Sacha dressing

15 g chili oil

20 g diced jicama

10 g crispy garlic

50 g whipped tofu

coriander

DRUNKEN MUSSEL

2 kg mussels

300 g chinese wine

10 g sugar

4 g star anis

5 g cassia bark or cinnamon stick

20 g ginger

50 g shallots

5 g garlic

20 g spring onion

* Place wine and all aropmatics in a pot and bring to boil
* Add the mussel and cover it for 1 minute
* Re open and remove the mussel that open
* Once all open and remove, pour the hot stock onto the mussel and let cool down
* Remove mussel from the shell
* Pass the broth on top of the mussel and reserve for service

CHILI OIL

600 g grapeseed oil

10 g star anis

20 g garlic cloves smash in their skin

10 g coriander seed

2 g cloves

1 g bay leaves

10 g cinnamon stick or cassia bark

30 g Sichuan peppercorn

10 g chinese black cardamom

15 g spring onion white only

* Mix all the ingredient in a pot
* Pour the oil on top and bring to boil slowly
* Let oil simmer with the spice for 1 hours

110 g chili flake

50 g gochugaru Korean chili flakes

10 g salt

15 g black vinegar

* Mix all ingredients in a bowl
* Get a fine chinois ready and pour the boiling oil through the chinois on top of the chili mix
* Stir well, and let cool down
* Reserve in Jar

SACHA SOY SAUCE

1000 g Chinese light soy sauce

300 g chikiang black vinegar

100 g chili oil + sediments

100 g sacha paste

200 g sesame oil

100 g sugar

* Add all ingredients together and mix until well combined.

MUSSEL MARINADE

500 g mussel juice

100 g chili oil

30 g shallots

10 g garlic chopped

2 g chili flake

5 g smoked paprika dulce

0,5 g saffron

150 g white wine

10 g sugar

600 g chopped tomato tin

20 g sherry vinegar

* Heat up the olive and add the garlic and red onion. Cook no coloration
* Deglaze white wine and reduce by 1 third
* Add the spices, tomatoes and mussel juice. Bring down to simmer and cook for 10 minutes
* Add on the vinegar and sugar
* Check seasoning
* Mix in the mussel flesh

WHIPPED TOFU

1,5 kg packets soft/silken tofu

8 g yeast flakes

8 g sesame oil

16 g soy sauce

100 g vegetable oil

* Hang tofu in a cheesecloth overnight.
* Blitz tofu in a blender and season

SPRING ONION PIDE ( make 14pc )

800 g bread flour

10 g sugar

10 g fresh yeast

10 g salt

500 g luke warm water

100 g spring onion relish

Sesame oil for tray

* Add everything into dough mix and mix until smooth dough
* Portion into 100 g dough balls
* Let proof into a little bit of sesame oil tray
* Roll out into disc and let proof again
* Pan fry in cast iron pan with some sesame oil
* Finish off in the oven 140c for 5mins

SCALLION OIL RELISH

150 g spring onion chopped

50 g veg oil

5 g msg

5 g salt

* Season spring onion with the salt and msg
* Pour over with hot oil